

Serving Agriculture and Protecting Consumers

Delaware Department					
of Agriculture					
2320 S DuPont Hwy					
Dover, DE 19901					
302.698.4500					
www.delawarefresh.com					

Summer Squash Casserole

Ingredients:

2 cups cooked, drained, and mashed yellow summer squash

- 1/2 cup mayonnaise
- 1/2 cup chopped onion
- 1 large egg, beaten
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup melted butter, divided
- 3/4 cup shredded Cheddar cheese, divided
- 2 tablespoons butter, cut into small pieces
- 2 tablespoons melted butter
- 1/2 cup soft bread crumbs salt and pepper

Preparation:

Butter a 1 to 1 1/2-quart casserole. Heat oven to 350°. In a bowl, blend mashed squash with mayonnaise, chopped onion, beaten egg, salt, pepper, 2 tablespoons of melted butter, and the 1/2 cup of the Cheddar cheese. Spoon the mixture into prepared casserole. Top the casserole with the remaining 1/4 cup of shredded cheese. Toss the bread crumbs with the remaining 2 tablespoons of melted butter; spread over the casserole. Bake for 30 minutes, or until bubbly and lightly browned.

July 2009

Sun	Mon	TUE	WED	Тни	Fri	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

SCHEDULE OF EVENTS

July 3	July 18	July 23-August 1	July 25
DDA Office Closed	National Ice Cream Day	Delaware State Fair	Crape Myrtle Showcase
for Independence Day	Woodside Farm Creamery	Harrington, DE	East Coast Garden Center
	Hockessin, DE	(302)398.3269	Millsboro, DE
	(302) 239.9847	www.delawarestatefair.com	(302)945.3489
	www.woodsidefarmcreamery.com		www.eastcoastgardencenter.com